

Akashi Ginjo Umeshu

Product Type: Liqueur
Category: Plum
Alcohol: Alc. 14% Vol.
Format: 50cl bottle
Producer: The Kaikyo Distillery
Region: Pref. of Hyogo
Tasting temp.: Cold
Ingredients: Plums



Product short description:

A plum liquor in Japan, prepared on a Ginjo sake base. A maceration of 6 months is required, plus a 2 years aging is made in tank. A very nice liqueur, with notes of dried fruits, and of course, plum. The mouth is creamy, the aromas of plums are marked, but it remains fresh.

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